

DINNERLY



Thai Pork Meatball Red Curry with Green Beans and Rice



25 minutes



2 Servings

Packed with spicy Thai flavours, this curry is perfect for cooler nights. Simmer pork and coriander meatballs in an aromatic coconut sauce, then spoon over jasmine rice.

WHAT WE SEND

- 150g jasmine rice
- 150g green beans
- coriander
- pork mince
- 30g red curry paste ⁶
- 200ml coconut milk

WHAT YOU NEED

- 2 garlic cloves
- 2 tsp vegetable oil
- 2 tsp soy sauce ⁶
- ½ tsp sugar
- 125ml (½ cup) boiling water

TOOLS

- small saucepan with lid
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 720kcal, Fat 41.6g, Carbs 70.1g, Proteins 37.9g



1. Cook rice

Rinse the **rice** until the water runs clear. Put in a small saucepan with **250ml (1 cup) water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 12 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



2. Make meatballs

Meanwhile, trim and halve the **beans**. Pick the **coriander** leaves and finely chop the stems. Crush or finely chop **2 garlic cloves**. Put the **pork mince**, **coriander stems** and garlic in a bowl and season with **salt and pepper**. Using damp hands, combine well, then shape into walnut-sized balls.



3. Brown meatballs

Heat **2 tsp vegetable oil** in a medium deep frypan over medium-high heat. Cook the meatballs, turning occasionally, for 4 mins or until browned. Remove from the pan. Add the **curry paste** to the pan and cook, stirring, for 30 secs or until fragrant.



4. Simmer curry

Add the **meatballs**, **coconut milk**, **2 tsp soy sauce**, **½ tsp sugar** and **125ml (½ cup) boiling water** to the curry paste and bring to the boil. Reduce the heat to medium and cook for 4 min or until slightly reduced.



5. Serve up

Add the **beans** (see Make it yours) and cook for a further 2-3 mins until the meatballs are cooked through and the beans are tender. Taste, then season with **salt and pepper**. Remove the pan from the heat. Divide the **rice** and **curry** among bowls, scatter over the **remaining coriander** and enjoy!



6. Make it yours

Feel free to toss in other goodies from your veggie drawer, such as carrot, capsicum or snow peas.